



JOB DESCRIPTION	
Post Title	Food Tech Instructor
Status	Permanent Part-time (4 days a week)
Reports to	Martina Babinova - Assistant Headteacher – Post-16 & Vocational Curriculum Lead Nicola Henry – Class Teacher and Work Related Learning Link
Pay scale	GLPC Scale 12 – 17
Start time	September 2026

“It takes a village to raise a child”.

1. PURPOSE OF JOB

To plan and deliver engaging, accessible, and practical food technology sessions that support pupils with a range of special educational needs and disabilities (SEND), helping them develop independent living skills, healthy lifestyles, and pathways toward accreditation and adulthood.

2. PRINCIPAL ACCOUNTABILITIES AND RESPONSIBILITIES

Teaching and Learning Support

- Plan and deliver differentiated, hands-on food technology lessons for pupils aged 5–19 with a wide range of needs, including moderate to complex needs.
- Adapt lessons and resources to meet individual EHCP outcomes and learning styles.
- Support pupils in developing practical food preparation, cooking, hygiene, and nutrition skills.
- Promote independence, teamwork, and confidence in a safe and structured learning environment.
- Integrate functional literacy, numeracy, and life skills into food tech activities.
- Deliver accredited outcomes where appropriate (e.g. OCR, ASDAN, AQA Unit Awards)

Curriculum and Planning

- Develop with support and maintain a food technology curriculum that is engaging, relevant, and aspirational.
- Collaborate with teachers and therapists to align learning with pupils’ needs and targets.
- Order and manage food and kitchen resources efficiently, working within budget.
- Ensure clear lesson plans, assessment records, and evidence of pupil progress are maintained with support.

Post-16 Focused Responsibilities

- Plan and deliver age-appropriate, functional food technology lessons that prepare learners for independent or supported living, employment, and healthy adulthood, with support from line manager and class teacher.



- Support Preparation for Adulthood (PfA) outcomes in every aspect of teaching, including independent cooking, budgeting, health, and home management working alongside class teacher.
- Deliver or support vocational qualifications with class teacher and line manager.
- Support enterprise-based learning and school event opportunities (e.g. running a café, preparing simple food for school celebrations or making food products for sale) to develop pupils' vocational, teamwork, and money-handling skills.
- Liaise with Post-16 staff, job coaches, and external agencies to support transition pathways and life beyond school.

Health, Safety and Safeguarding

- Ensure the kitchen and equipment meet all food safety and health & safety regulations.
- Carry out and regularly review risk assessments for activities and individual pupils with class teacher support.
- Maintain a clean, organised, and inclusive kitchen learning space.
- Uphold all school policies, especially relating to safeguarding, behaviour, and equality.

Wider School Contribution

- Participate in school events such as enterprise projects, cooking competitions, and themed days.
- Support cross-curricular links, including life skills, wellbeing, and vocational learning.
- Attend training, INSET days, and contribute to team meetings and school development.
- Comply with, and assist with the development of, policies and procedures, and report all concerns to an appropriate person, in respect of:
 - child protection,
 - health, safety and security,
 - confidentiality, and
 - data protection.

Contribute to the school's commitment to equality of access to opportunities to learn and develop for all pupils.



PERSON SPECIFICATION

Essential Criteria

- Food Safety Level 2 or 3
- Experience delivering practical food/cooking lessons
- Excellent understanding of food hygiene and safety
- Passion for inclusive education and developing independence
- Ability to plan, differentiate and assess learning
- Strong classroom and behaviour management skills
- Good communication and teamwork

Desirable Criteria

- Previous experience in a SEND or SEMH setting
- Qualification in teaching/curriculum delivery (e.g. Level 3 Education & Training)
- Experience with OCR, ASDAN, BTEC, or other vocational qualifications
- First Aid certificate
- Knowledge of EHCPs and SEND Code of Practice